

Wisconsin Food Code FACT SHEET

Employee Hygiene

The Importance of Proper Hygiene

Employees can prevent foodborne illness by practicing good personal hygiene. Good personal hygiene includes: maintaining fingernails, wearing hair restraints/proper clothing, minimizing jewelry worn, and eating/drinking/using tobacco in designated places only.

Fingernails

Fingernails must be kept trimmed and clean. Wearing fingernail polish or artificial fingernails when working with exposed food is not allowed unless the food employee is wearing gloves.

Hair Restraints

Food employees are required to wear hair restraints such as hairnets, hats, and beard nets that are effective in keeping their hair in control.

Proper Work Clothing

Food employees must wear clean outer clothing to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles.

Personal clothing and other personal items must be kept away from food-handling and storage areas. Use lockers, dressing rooms or dressing areas, or other designated places.

Wearing of Jewelry

Jewelry should be limited to a plain-banded ring only. Medical alert identification tags are permitted as necklaces.

Eating, Drinking & Using Tobacco

Employees must eat, drink or use tobacco only in designated areas where contamination of food, equipment, utensils, linens, and single-service and single-use articles cannot occur. A food employee can drink from a closed beverage container (i.e., a cup with a lid and straw) if the container is handled to prevent contamination.



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